Belgian Malts that Make Your Beer So Special

Barley Wine



Original gravity: 1.080 - 1.120° PL

Alcohol: 8 - 12%

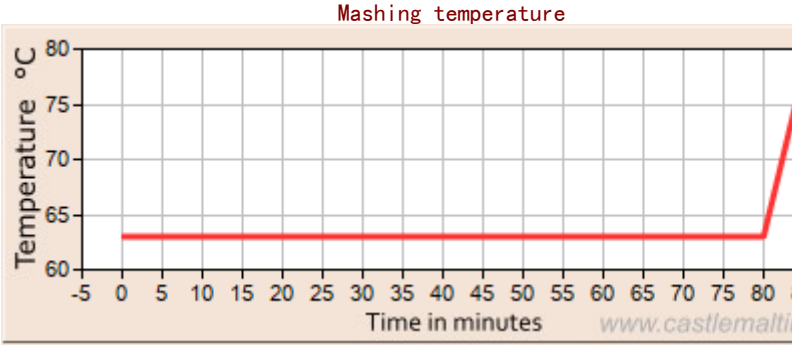
Colour: 24 - 48 EBC

Bitterness: 35 - 70 IBU

INGREDIENTS / HL

MALT	
Ch teau Pilsen 2RS	22.75
Ch teau Melano	3.25
Ch teau Cara Ruby	1.6
Ch teau Abbey	4.9
HOPS	
Nugget	12
Tettnang	12
YEAST	
Safbrew S-33	8

Mashing temperature



Description

8%

12% . (Barley Wine) ; .

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Step1: Mashing
-Mash 32.5 kg of malt in 75 liters of water at 63° C
-Mix 80 minutes at 63° C
-Increase the temperature to 78° C and rest during 2 minutes

Step 2: Filtration
Separate the wort from the spent grain at 78° C

Step 4: Whirlpool After boiling, set the wort in the whirlpool for minutes, rest during 25 minutes.

Step 3: Boiling
-Duration: 1h 40 min; The volume of wort declines by 8 - 10%
-After 15 min add the bitter hop Nugget; after 95 min - the aroma Tettnang
-The wort must have a density of 24° Pl at the end of the boiling
In order to achieve the necessary density, add sugar.

Step 5: Cooling at 23° C

Step 6: Fermentation Add the dry yeast to the cooled wort at 23° C



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